





# Trans World Potables

## Cocktails

Beefeater Martini      Harveys Bristol Cream Sherry  
Heublein . . . Whiskey Sour, Daiquiri, Manhattan  
Smirnoff Silver Vodka Martini      Campari      Screwdriver      Bloody Mary

### HARVEY WALLBANGER

Made with Smirnoff,  
Orange Juice and Galliano

### ORANGE CHAMPAGNE

A Refreshing Starter

### BOCCIE BALL

Made with Amaretto di Saronno,  
Orange Juice and Club Soda

## Spirits

Jack Daniels      Wild Turkey      I. W. Harper  
Johnny Walker Red Label      J&B Rare      Canadian Club  
Beefeater Gin      Smirnoff Vodka      Bacardi Rum

Selected Beers

## Liqueurs

Liquore Galliano      Drambuie      Grand Marnier  
Kahlua      Remy Martin V.S.O.P.  
Amaretto di Saronno      Benedictine and Brandy

## Beverages

Freshly Brewed Coffee      Lipton tea      Sanka®      Milk  
Soft Drinks      Juices      Fresca      Coca-Cola      7up      Sprite





## *To Start*

### CREPE MALAGA

ON FLIGHTS TO THE WEST,  
We present a delicate Crepe  
filled with a mixture of Spanish  
Chorizo Sausage, Ripe Olive Bits,  
Grated Cheese, Green Pepper, Wine  
and Tomatoes.

### RAVIOLI ALFREDO

FOR EASTBOUND TRAVELERS,  
We feature Agnolotti, a version  
of Ravioli from Northern Italy.  
Meat filled Pasta Pillows in a  
Creamy Cheese Sauce  
with Prosciuttini, Chicken  
and Chives. Topped with  
Grated Parmesan Cheese.

## *Salads*

### GARDEN SALAD BOWL

FOR PASSENGERS TRAVELING WEST,  
An Array of Fresh  
Garden Greens, Red Cabbage and  
Shredded Carrots. Tossed with an  
Assortment of Special Garnitures.  
Your choice of 1000 Island or Oil and  
Vinegar with Red Wine Dressing.

### TACO SALAD

ON EASTBOUND FLIGHTS,  
Garden Greens in Season are Tossed  
with Chili Flavored Ground Beef,  
Shredded Cheddar Cheese,  
Kidney Beans, Chopped Tomatoes  
and Tortilla Chips.  
Served with your choice of Avocado  
Dressing or Oil and Vinegar  
with Red Wine, and Garnished with  
Onion Slices if you desire...

## *Entree*

### CHICKEN TERIYAKI

A Boned, Skinless Breast of  
Chicken is marinated in our  
Oriental Sauce of Soya,  
Ginger and Garlic, then grilled  
over a high flame. Served with  
Sesame Noodles.

### SOLE AMANDINE

Fillets of North Atlantic Sole are  
dipped in Herbs and Flour, and  
Sauteed with Toasted Almonds.  
Topped with a Brown Butter  
Glaze, if you desire.

POTATOES AND VEGE

THE BREAD BASKET

## *Trans World*

### CIOPPINO CREPES

Our adaptation of the Fisherman's  
Wharf favorite. Thin blintz-shaped  
French Pancakes filled with Crabmeat,  
Fillet of Cod and Shrimp...Enhanced by  
a Chunky Tomato Flavored Seafood  
Sauce and Mixed Garden Vegetables.

In addition to our selection  
we also Invite you to Share  
Dish Discovered in our Tr

Your Flight Attendant  
WHICH ONE of  
has been selected

### RUSSIAN MEAT TURNOVER

Crepes Pirozhki, a Seasoned Filling of  
Ground Beef, Onions, Chopped Eggs and  
Spices, wrapped in a Crepe, Breaded and Deep  
Fried...presented with a Smooth Sour Cream  
Sauce, Sauteed Cabbage and Glazed Beets.



## *Selections*

### BAKED PORK CHOPS

Center Cut Pork Chops are Seared on a Grill, then Baked in their Natural Juices. Served with Pan Gravy.

### CHATEAUBRIAND ROTI

TWA's Roasted Double Tenderloin of Beef, said to be created by Montmirell, Personal Chef to Vicomte Chateaubriand, the Great French Writer and Statesman of the Napoleonic Era. Served with Sauce Bordelaise.

TABLES IN SEASON

WHIPPED BUTTER

## *Specialties*

n of All-Time Favorites,  
are a Popular Specialty  
avels Around the World.

ant will advise you  
the following  
ected today.

### GREEK LASAGNA

Called "Pastichio", this dish features Macaroni Tubes nestled with Chopped Beef, Tomatoes, Athenian Spices and Bechamel. Topped with a Crusty Layer of Cheese, and Served with a Mediterranean Vegetable Medley.

### SOLE WITH SHRIMP SAUCE

Fillets of North Atlantic Sole are rolled in Paupiettes and baked in a Cream Sauce with Sherry and Alaskan Bay Shrimps. Accompanied by Parsley Potatoes and Green Peas.

## *Desserts*

### BANANA SPLIT

WHEN TRAVELING TO THE WEST,  
You will be served an all time  
Soda Fountain Favorite!  
Vanilla, Chocolate and Strawberry  
Ice Cream, topped with your choice  
of Pineapple or Chocolate Syrup,  
Sliced Bananas, Whipped Topping  
and Chopped Nuts.

### AUSTRIAN FRUIT STRUDEL

ON FLIGHTS TO THE EAST,  
We feature a Melange of Autumn  
Fruits in Flaky Puff Pastry with  
Apricot Glaze... We serve it Warm  
with Whipped Topping, or Vanilla  
Ice Cream if you prefer.

### THE CHEESE PLATTER

DINNER MINT

## *Beverages*

### COFFEE FLAVORS OF THE WORLD

The Perfect Touch of  
Hot Coffee and  
Whipped Cream.  
It's the Spirit that  
Makes the Difference!

CAFE PARISIENNE  
With Grand Marnier

CAFE MEXICANA  
Coffee and Kahlua

CAFE MILANO  
With Amaretto di Saronno  
and Rum

ROMAN COFFEE  
A Hearty TWA Specialty...  
With Kahlua and Galliano





# Wines & Champagnes

TWA has selected from these fine beverages to complement your meal. Kindly check with your Flight Attendant to determine WHICH ONES are to be served today . . .





